

LIGHT AND EASY

CANADIAN LAGER

Kokanee (341ml)	5%	5.25
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Canadian (341ml)	5%	5.25
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AMERICAN LAGER

Budweiser (341ml)	5%	5.25
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Coors Light (341ml)	4%	5.25
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MEXICAN/S. AMERICAN LAGER

Corona (330ml)	4.6%	6.00
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Quilmes (355ml)	4.9%	7.00
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Sol (330ml)	4.5%	6.75
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CREAM ALE / KOLSCH

Raven Cream Ale (650 ml)	4.8%	18.00
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EUROPEAN LAGER

Peroni (330ml)	5.1%	7.00
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Moritz (330ml)	5.4%	7.00
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Zywiec (500 ml)	5.6%	9.00
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Kronenbourg (330ml)	5.0%	7.00
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BLONDE/GOLDEN ALE

Harviestoun

Bitter and Twisted (500 ml)	4.2%	11.00
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Cornish Knockers (500 ml)	4.5%	11.00
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HELLES / DORTMUNDER

Rieser Helles Landbier (500 ml)	4.8%	9.25
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STEAM BEER

Anchor Steam (355ml)	4.8%	7.50
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GLUTEN FREE

Brasseurs Sans Gluten (341 ml)	5.5%	7.25
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SOFT AND WHEATY

AMERICAN WHEAT ALE

Wild Rose Velvet Fog (341ml)	4.5%	6.50
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HEFEWEIZEN

Schneider Weisse (500ml)	5.5%	10.50
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DUNKELWEIZEN

Erdinger Dunkel (500 ml)	5.3%	8.25
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WITBIER

Charlevoix Dominus		
Vobiscum Blanche (500ml)	8.5%	19.00
Kronenbourg 1664 Blanc (330ml)	5%	7.00

DARK AND ROASTY

PORTER

Cannery		
Blackberry Porter (650ml)	6.0%	12.50

Mill St. Coffee Porter (341ml)	5.5%	6.25
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IRISH DRY STOUT

Guinness Stout (500ml)	4.2%	7.75
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OATMEAL STOUT

St-Ambroise Oatmeal Stout (341ml)	5.0%	6.25
Blackheart Oatmeal Stout (341ml)	5.7%	6.75

MILK STOUT

Young's		
Double Chocolate Stout (500 ml)	5.2%	12.00

MELLOW AND MALTY

AMERICAN AMBER

Fort Garry Dark Ale (341ml)	5.0%	6.25
Quidi Vidi 1892	5%	7.00
Hoptical Illusion	5%	6.75

BROWN ALE

Lost Coast		
Raspberry Brown (650ml)	5%	15.00
Newcastle Brown (330ml)	4.7%	7.00

SCOTTISH ALE / WEE HEAVY

Big Rock		
Scottish Heavy Ale (341ml)	5.5 %	7.75

VIENNA LAGER / MARZEN

Sam Adams Boston Lager (355ml)	4.8%	6.25
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BOCK / MAIBOCK

Rogue Dead Guy Ale (355 ml)	6.5%	9.75
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DOPPELBOCK

Ayinger Celebrator (330ml)	6.7%	8.00
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DUBBEL

Charlevoix Dominus		
Vobiscum Double (500ml)	8.5%	18.50

CRISP AND HOPPY

AMERICAN PALE ALE

Fort Garry Pale Ale (341ml) 5.0% 6.25

St-Ambroise Pale Ale (341ml) 5.0% 6.00

ENGLISH BITTER

Pumphouse Special

Old Bitter (341ml) 5.0 % 5.75

Betty Stogs (500 ml) 4.0% 11.00

ENGLISH IPA

Yukon Ice Fog IPA (341ml) 6.0% 6.00

Brooklyn East IPA (355ml) 6.9% 7.00

AMERICAN IPA

Tree Hop Head (330ml) 5.6% 6.00

Wild Rose India Pale Ale (341ml) 6.0% 6.25

BELGIAN PALE ALE

Ommegang BPA (750ml) 6.2% 35.00

Delerium Tremers (330ml) 9.0% 11.50

Palm (330ml) 5.4% 8.00

ALTBIER

Pinkus Organic Alt (500ml) 5.1% 9.75

GERMAN PILSENER

Efes Pilsener (330ml) 5.0% 6.75

Steam Whistle (341ml) 5.0% 6.50

CZECH PILSENER

Czechvar Lager (500 ml) 5.0% 8.75

Pilsner Urquell (330ml) 4.4 % 7.00

SWEET AND FRUITY

FRUIT BEER

Liefman's Fruit Beer (241 ml)	4.2%	7.50
Alley Kat Aprikat (341 ml)	5.0%	6.50
Yukon Cranberry Wheat (341ml)	4.7%	6.25
Pumphouse Blueberry (341ml)	5.0%	6.25
Fruli Strawberry (250ml)	4.1%	7.75
Unibroue Ephemere (341ml)	5.5%	7.00
Well's Banana Bread (500 ml)	5.2%	10.25
Twisted Tea (355ml)	5.0%	6.00

HONEY BEER

Killer Bee Dark Honey Ale (650ml)	6.0%	10.75
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BOLD AND HEAVY

BARLEY WINE

Reel 10 Squared Highly-Hopped Barley Wine (650ml)	10%	25.50
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TRIPEL/QUADRUPEL

Unibroue La Fin du Monde (341ml)	9.0%	6.50
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DOUBLE/IMPERIAL IPA

Chouffe Houblon Dobbelen IPA (330ml)	9.0%	12.75
Lagunitas Hop Stoopid (650 ml)	8.0%	18.00

IMPERIAL STOUT

Samuel Smith (550ml)	4.62%	14.75
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HIGH ALCOHOL BEER

Kwak (330ml)	8.0%	13.00
Cuvee Van de Keizer Blue 3L	11.0%	175.00

FLAVOURED AND SPICY

WILD ALE

Mort Subite Kriek	4.5%	9.75
Ooude Gueze TilQuin (375ml)	6.0%	33.00

BIERE DE GARDE

Thiriez L'Ambree d'Esquelbecq (750ml)	5.8%	30.50
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SAISON

De Ranke Saison De Dottignies (750 ml)	5.5%	20.00
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RYE BEER

Madison River Salmon Fly Honey Rye Ale (650ml)	5.6%	13.00
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SPICED BEER

Dieu du Ciel Rosee D'Hibiscus	5.0%	7.50
Crabbie's Ginger Beer (500 ml)	4.0%	9.75

BARREL-AGED BEER

Innis & Gunn (330 ml)	6.6%	7.75
Innis & Gunn Blonde (330 ml)	6.0%	7.75
Innis & Gunn Rum Cask (330 ml)	7.4%	8.25

CHILE BEER

Rogue Chipotle Ale (355 ml)	5%	7.00
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BEER COCKTAILS

MICHELADA

\$9.00

1 bottle of Sol, spicy hot sauce, splash of Clamato juice, salt, lime juice and spices, served over ice

SHIPWRECK

\$9.75

Pint of Honey Brown + 1 oz Malibu Coconut Rum = delicious

BUTTER BEER

\$9.75

Pint of Original 16 with 1oz of Butteripple Schnapps and a Werther's Original dropped in for good measure

REBEL YELL

\$10.25

12 oz of Original 16, 1 oz Bacardi 151, lemon juice and a splash of cola

MOSCOW MULE

\$11.75

Our house favourite, 1 bottle Crabbies Ginger Beer over ice with 1 oz Alchemia Ginger Vodka and freshly squeezed lime juice #wediditfirst

STRAWBERRY ANGEL

\$9.75

250 ml Fruli Fruit Beer coupled with 250 ml Blanche De Chambly

OATMEAL COOKIE

\$13.75

Bottle of St. Ambroise Oatmeal Stout, molasses, 1 oz Ruby Port and 1 oz Goldschlager

MARU

\$12.75

12 oz of Sapporo Biru, 1 oz St. Germain, 1 oz Chambord and fresh muddled blackberries

HAIR OF THE DOG

\$13.50

12 oz Blanche de Chambly, 1 oz Barcelona Gin, 1 oz Cointreau, almond syrup, and bitters

PREMIUM HANDMADE COCKTAILS

TOM COLLINS 2.0

\$11.50

2 oz Hendricks gin, Limonata, dash of pink grapefruit bitters, simple syrup. Shaken over ice and served with a lemon zest.

THE CAUCASIAN

\$10.50

2 oz Russian Standard Vodka, 1 oz Kahlua Coffee Liqueur, half and half cream and black walnut bitters to finish. The Dude abides.

SAZERAC

\$9.75

Absinthe lined old-fashioned glass with 2 oz Canadian Club Rye Whiskey, simple syrup and Angostura bitters. Straight from New Orleans.

CREAMSICLE

\$9.75

2 oz Pinnacle Whipped Cream Vodka with orange cream soda, topped with whipped cream.

MANHATTAN

\$11.00

2 oz Red Stag Bourbon Whiskey, 1 oz Sweet Vermouth, 3 dashes of Angostura bitters, served over ice with a cherry garnish.

TOMBSTONE

\$10.50

2 oz 100 Proof Dark Horse Rye, splash of simple syrup, bitters and a dash of black pepper.

ZIM ZALA BIM

\$9.75

1 oz Sauza Gold Tequila, 1 oz St. Germain liqueur, bitters, simple syrup. Served over ice with orange juice.

MASON JAR COCKTAILS

(The following cocktails are available only in TRUE Mason Jars...House Rules)

LONG ISLAND ICED TEA \$14.00

1 oz Gin, 1 oz Triple Sec, 1 oz Rum and 1 oz Vodka, with cola, lime juice and a lemon garnish

TOUCAN TEA \$12.00

3 oz Loopy flavored Vodka, cranberry, orange and lime juice with a splash of soda

WELL LIQUOR \$5.50

(ALL well drinks available in TRUE Mason Jar (3 oz) sizes for only \$13.50)

RUSSIAN STANDARD VODKA

CANADIAN CLUB WHISKEY

SAUZA TEQUILA

CRUZAN RUM

CRUZAN 9 SPICED RUM

PINNACLE GIN

RED

VIU MANENT – CHILE (CABERNET SAUVIGNON)

5 oz \$6.00 **9 oz** \$9.75 **Bottle** \$26.00

Deep ruby red in colour. The nose exhibits lifted notes of blackcurrant, fig and date. In the mouth, opulent notes of plum, dark chocolate and espresso bean dominate. A well-integrated oak backbone backed by firm yet round tannins leading to a long finish.

JAM JAR – SOUTH AFRICA (SHIRAZ)

5 oz \$6.50 **9 oz** \$11.50 **Bottle** \$32.00

Crafted in a lighter style than your usual Shiraz, this fresh, fruit-forward, semi-sweet wine displays aromas and flavours of ripe blueberries, blackberries and raspberries, with dark chocolate undertones.

APOTHIC RED – CALIFORNIA (WINEMAKERS BLEND)

5 oz \$7.00 **9 oz** \$10.25 **Bottle** \$34.00

Offers a masterful blend of wines including zinfandel, syrah and merlot, creating layers of dark red fruit complemented by hints of vanilla and mocha.

WHITE

VIU MANENT – CHILE (CHARDONNAY)

5 oz \$6.00 **9 oz** \$9.75 **Bottle** \$26.00

Robust, oily, sweet aromas of pineapple and vanilla lead to a soft palate with mildly green, pickled flavours and creamy melon. The finish is quiet and quick with a final wave of sweet cream.

JAM JAR – SOUTH AFRICA (MOSCATO)

5 oz \$6.50 **9 oz** \$11.50 **Bottle** \$32.00

Unique and charming, this easy to drink varietal offers juicy flavours of peach, apricot, lychee and orange blossom. A lively jolt of acidity adds a pleasant balance to a bright and distinct profile.

YELLOW TAIL – AUSTRALIA (RIESLING)

5 oz \$6.50 **9 oz** \$11.50 **Bottle** \$32.00

This Riesling is lean and fresh with a supple complex texture that showcases citrus, floral characters and a hint of crunchy green apple acidity. Lovely, lean and perky. Perfect with dessert.

BEVERAGES

ALCOHOL FREE

Erdinger Dunkel Alcohol free (500ml) 0.4% \$6.00

POP

Pepsi, Diet Pepsi, Iced Tea, 7-Up, Ginger Ale

\$2.50

FRENCH PRESS COFFEE (1 L)

\$5.50

PERRIER (250 ML)

\$4.00

TEA

Large selection of herbal teas

\$2.50

ROCK STAR

ENERGY DRINK (250 ML)

\$4.00

JUICE

Orange, Cranberry & Clamato

\$3.00

Ask your server about our favourite Beer & Food pairings!

STARTERS & SALADS

Super Baked Pretzels 🏠
What goes better with a cold pint than oven-baked pretzels sprinkled with rock salt and served with a spicy beer mustard. **\$10.00**

Lobster, Crab & Lager Dip
Creamy and decadent four-cheese dip made with fresh lobster, scallions, caramelized onions and Boston-style lager. Served with fresh-cut crostini. **\$13.50**

“Caesar” Salad 🏠🌱
A robust deconstruction of everybody's favourite drink. Tomato reduction, pickled asparagus, parmesan cheese, croutons and sweet red onions. **\$10.00**

Classic Caesar Salad
Romaine heart, served with delicious garlic dressing, grilled lemons and a hard-boiled egg. **\$9.75**

Bistro Salad
An array of fresh vegetables, crisp lettuce and juicy tomatoes. Tossed in a lemon, ale and tarragon vinaigrette. **\$9.50**

Firecracker Shrimp 🍷
Chipotle lime-basted shrimp skewers served atop a fresh-tossed bistro salad. **\$12.75**

Bacon & Ale Mussels
Smoky bacon chips and fresh Atlantic mussels, steamed to order in our delicious house ale stock. **\$13.75**

Lobster Quesadilla
Chunks of rich lobster and saltwater white fish, sweet red onions, tomatoes and avocado salsa, smothered in peppered Monterey Jack cheese. (Chicken or vegetarian options available upon request). **\$12.50**

Tenderloin Bites 🏠🍷
AAA hand-cut sirloin bites with beer-braised caramelized onions. Served medium rare on fresh spring mix and finished with a Dijon aioli. **\$13.25**

Moroccan Lamb Meatballs
Skewered and oven baked, these spicy and sweet meatballs are drizzled with a honey cumin sauce and served on a bed of bistro greens. **\$12.25**

Green Onion Cakes 🌱
Perfect with a beer and for sharing, these delicious cakes come with a savory soya and ale lemon dipping sauce. **\$9.25**

Snack Mix
Ask your server for our rotating snack mix available as an appetizer or just something to accompany the perfect pint. **\$6.50**

NACHOS

Bistro Nachos 🍷🌱
Our delicious house nachos, straight up. Loaded with fresh vegetables and three mouth watering cheeses and served with salsa, sour cream and guacmole. Add chicken, beef or chili for \$3. **\$15.50**

Brown Ale Chili Cheese 🏠
Hot n’ spicy traditional chili, cooked in chef’s choice of brown ale. A guilty pleasure that’s made even better with a double layer of cheese. **\$15.50**

California Dreaming
Artichoke hearts, plump jumbo shrimp, mounds of mozzarella and a roasted pepper cream drizzle. **\$16.75**

FLATBREADS

Fresh and flat-out delicious. Our chef-designed thin crust pizzas are perfect for sharing or hearty enough for one. **\$10.50**

El Diablo
Five alarm chicken stewed in a brutal hot sauce and served with fresh peppers and mozzarella.

Caribbean Style 🏠
Pineapples, Jerk pork, fresh mozzarella and Canadian cheddar.

The Darmody
Fresh cut apples, prosciutto, herbs and garlic, topped with mozzarella and a balsamic glaze.

Old School
Pep and mush, beer-braised onions and four cheeses.

Vegetarian 🌱
Roasted bell peppers, artichoke hearts, tomatoes and goat cheese.

SANDWICHES AND SUCH

Pourhouse Burger Topped with beer and bacon jam, served with our fresh hand-cut vegetables on a toasted artisan bun. We are proud to call this our house burger. **\$13.25**

The Big Cheese A delicious butcher-style burger patty sandwiched in between two grilled American cheese sandwiches. **\$18.50**

Beer of the Dragon Charbroiled beer chicken, drenched in a Hoisin brown ale BBQ sauce and served with Asian slaw. **\$13.50**

Blue-eyed Blonde Burger Leffe Blonde BBQ sauce, crumbled blue cheese, fresh crisp lettuce and tomatoes. **\$14.00**

Spent Grain Vegan Burger 🏠🌱 Locally sourced brewers grains, rice, soy and garden vegetables. Served on a toasted herb bun with a bistro lettuce topping. **\$13.00**

Jerk Chicken Clubhouse Spicy Jerk chicken sandwich in between two layers of fresh vegetables and crispy bacon.Toasted and finished with our delicious garlic aioli. **\$13.75**

Mac ‘n’ Cheese 🏠 Just like mom used to make, minus the crowded bar. Served piping hot, baked with cheese and smothered in our famous cheesy sauce. **\$14.50**

Steak Sandwich 6 oz hand-cut AAA steak with a bourbon chipotle glaze. Served on a garlic-cruste**d** baguette. **\$13.75**

The Greek 🍷🌱 Our delicious house pilaf, bell peppers, cucumbers and feta. Tossed in a savory traditional Greek dressing and served in delicious and crisp butter leaf lettuce wraps. **\$12.75**

Cowboy Up Beer-braised AAA short ribs slow-cooked to perfection and served with ale-soaked brown beans and house coleslaw. **\$15.25**

Grilled Pepper Pasta 🍷🌱 Penne with peppered Feta and cherry tomatoes tossed with an olive oil pesto. **\$13.00**

BEER-BOILED CONEY ISLAND DOGS

Bacon Wrapped Splitter 🏠
Oven baked, bacon wrapped hot dog, topped with beer braised onions, garlic aioli and Canadian cheddar. **\$12.75**

Chicago Dog Pickle and cucumber spears, sweet relish, banana peppers and a dash of celery salt. **\$10.50**

Ze German Bratwurst, kraut, beer-sauteed onions, sour cream and chives. **\$12.50**

Boston Terrier Boston lager beans, onions and bacon. **\$11.00**

The Herbivore 🌱 Soy based, multi-veggie dog with roasted peppers, caramelized beer onions, mushrooms and garlic aioli. **\$12.50**

Reuben Sauerkraut, Gruyere cheese, smokey bacon bits and spicy beer mustard. **\$13.25**

Nacho Dog Diced tomatoes, three cheese mix, black olives, banana peppers, salsa and sour cream. **\$10.50**

Lucha Libre Tomato and corn salsa, guacamole and Monteray Jack cheese. **\$11.75**

The Carnivore 🏠 For the truly brave of heart and fearless of artery. A hot dog encased in a burger patty and then wrapped in bacon. Be sure to order this culinary masterpiece early as it does require extra cooking time. **\$28.00**

SERVED WITH YOUR CHOICE OF Sweet Potato Mash • Bistro Salad • House Pilaf • Honey Cumin Slaw • Baked Beans

The Pourhouse
GASTRO PUB
WITH ÜBER
BIER
SELECTION

BOOK YOUR
NEXT PARTY
OR FUNCTION
HERE!

RING US FOR
RESOS

780
757
POUR

🏠 Pourhouse
Signature

🍷 Celiac
Friendly

🌱 Vegetarian
Friendly